

~~Sub B4~~ US Claims

- ~~Sub B5~~
1. A method for processing olives obtaining an olive oil, comprising the steps of
 - a) crushing the olives through a sieve;
 - b) malaxation of the olives obtained in step a);
 - c) decanting the olive oil;wherein in step a) water is added in an amount of 1 to 40 % by weight, based on the weight of the olives.
 2. A method according to claim 1, wherein the olives are crushed through a sieve having a mesh of 1 to 6 mm.
 3. A method according to claim 1, wherein the olives are crushed through a sieve having a mesh of 1 to 4 mm.
 4. A method according to claim 1, wherein the decanting step is carried out such that the resulting olive oil has a residual water content of less than 3 wt.%.
 5. A method according to claim 1, wherein the decanting step is carried out such that the resulting olive oil has a residual water content of 0.5 to 1 wt.%.
 6. A method according to claim 1, which further includes removing at least part of the olive particles remaining in the olive oil.
 7. A method according to claim 1, wherein olives having a ripeness index of 0 to 4 are processed and wherein water is added in an amount of 13 to 28 % by weight.

8. A method according to claim 1, wherein olives having a ripeness index of more than 4 are processed and wherein water is added in an amount of 1 to 12 % by weight.
9. A method according to claim 1, wherein the water added in step a) contains citric acid.
10. A method according to claim 1, wherein the water added in step a) contains 0.5 to 7 % by weight of citric acid, based on the weight of the water.
11. A method according to claim 9, wherein lemon juice is used as the source of the citric acid.
12. An olive oil obtained with the method of claim 7, having a polyphenols content higher than 500 ppm and a solids content after decanting of at least 0.05 wt.%.
13. An olive oil obtained with the method of claim 7, having a polyphenols content higher than 1000 ppm and a solids content after decanting of at least 0.05 wt.%.
14. An olive oil obtained with the method of claim 8, having a polyphenols content higher than 300 ppm and a solids content after decanting of at least 0.05 wt.%.
15. An olive oil obtained with the method of claim 8, having a polyphenols content higher than 400 ppm and a solids content after decanting of at least 0.05 wt.%.

- QWPs*
16. An olive oil according to claim 12 or 13 and having a solids content of at most 5 wt.%.
17. An olive oil according to claim 14 or 15 and having a solids content of at most 5 wt.%.
18. An olive oil according to claim 16 or 17 containing olive particles having a particle size smaller than 50 µm.
19. An olive oil according to claim 16 or 17 containing olive particles having a particle size smaller than 20 µm.
20. An olive oil according to claim 16 or 17 containing olive particles having a particle size smaller than 5 µm.
21. A food product containing an olive oil according to claim 13 or 15.
- Salsa Bo*
22. A food product according to claim 21, which is a vegetable oil, preferably an extra virgin olive oil.
23. A food product according to claim 21, which is a spread, mayonnaise, salad dressing or tomato sauce.
- QWPs B7*
24. A method for preparing an olive paste, comprising the steps of
a) crushing olives through a sieve, wherein water is added in an amount of 1 to 40 % by weight based on the weight of the olives;
b) malaxation of the olives;
c) separating olive kernel particles from the paste.

25. A method for preparing an olive paste, comprising the steps of

- a) crushing olives through a sieve, wherein water is added in an amount of 12 to 28 % by weight, based on the weight of the olives;
- b) malaxation of the olives;
- c) separating olive kernel particles from the paste.

26. An olive paste obtained by the process of claim 24.

27. A food product containing an olive paste according to claim 26.

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